



Ypsi Mix

312 N River Street, Ypsilanti MI

734-483-1520

www.ypsifoodcoop.org

To Serve Your Co-op

Dear Co-op members,

You can help shape the Ypsilanti Food Co-op's future! If you're a member of the Co-op who's not an employee, and are passionate about our store, its membership, and YFC's success in a challenging business environment, please consider running for the Co-op's Board of Directors.

The health of our Co-op depends on a committed, knowledgeable Board. Serving on the Board is one of the greatest contributions you can make to your Co-op and, by extension, to our community. This year, there are three Board seats open.

New directors are elected by Co-op member/owners at the **General Membership Meeting at 5:30 pm on Thursday, May 23** at the Ladies Literary Club. Prospective directors will be encouraged to join current directors at CBLD 101, a day-long Board Leadership Conference on Saturday May 18 in Mt. Pleasant, Michigan.

If you're interested, pick up a brochure about running for the Board in the store. Take a look at the job description, and fill out the application. Get in touch with Board members Jeff Clark (jc@quemadura.net), Paul Fisher (pfisher@pfisher.com), Liz Dahl MacGregor (lizdmg@gmail.com), or David Choberka



(davidchoberka@gmail.com) for more information. (Any board member will be happy to talk to you about serving, but Jeff, Liz, Paul, and David are the official nominating committee.)

I hope to see you in the store and at the General Membership Meeting in May.

Sincerely yours,

Jeff Clark, Secretary
YFC Board of Directors

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Local Honey Project!

Interested in urban beekeeping? Join the YFC's Local Honey Project. You'll get hands-on experience with organic hive management and lots of it, without the need to buy a lot of expensive equipment.

In March of each year, new volunteers attend the SE Michigan Beekeepers Association Spring Conference and commit to self-education about beekeeping. Then the bee-

keeping year begins with the Local Honey Project Orientation on **Thursday April 4, 6:30 pm** here at the Co-op!

At the orientation, you will learn what a volunteer beekeeper does, challenges for the honeybees this year, what you can do at home to support pollinators, events we might attend together and more. Join us and **bee** a part of the solution!

Celebrate 38 years with your Co-op



Spring is when we celebrate the Ypsilanti Food Co-op's Birthday—38 years as your downtown neighborhood grocery store. Our pleasure has been to offer you organic, healthy, natural and local foods since 1975. On Saturday April 20, we'll be celebrating in the store! Plan to stop

by after 11:00 AM to hear music by staff and other local musicians. Just some of the line-up includes: Kiana Weber, violin and guitar; Steve Somers, classical guitar; Joe Montgomery, YFC employee, Jo Pie Whyld (Hope Thomas), River Street baker. We hope to have more artists — watch for posters

in the Co-op (and on our Facebook page) for the full musical line-up.

Later in the day, around 2pm, we'll cut the cake. Please join us for a complimentary piece from our own River Street Bakery. We look forward to seeing you on 4/20 for fun, food, & frivolity!

**Part of the Social
Enterprise aspect
of Growing Hope:
merch!**

Growing Hope Kits

Available at the Co-op for your spring garden: Veggie and herb seedlings from Growing Hope (and from other local farmers)! Grow-Light Stand for seed starting: Just add flats, soil & seeds. Price \$95.96

Raised Bed Kits:
Kit includes 4 pre-cut and assembled sides plus all hardware. Price \$45.96

Season Extension Kits:
each contains a pair of conduit hoops, hardware, poly sheeting, and clips, to create a

"low tunnel"

for protection against the elements on either end of the growing season. Price \$45.96

Also: seeds from Ann Arbor Seed Company and High Mowing.



Call the Co-op at
734-483-1520
to request
home delivery



Say the thermometer reads 20°. Or it's pouring rain outside. But you needed to do some shopping to complete tonight's dinner. Who ya gonna call? Your friendly local Co-op!

Yes, the Ypsi Food Co-op now offers grocery delivery to your home for the modest fee of just \$3.50 per order.

Here's how it works: Give YFC a call with your grocery order. You can pay by credit card over the phone when the order is complete (we'll

call you back with your total). Then the delivery folk at Good Guys will bring your groceries to your door within about an hour of your call. You can also pay with cash on delivery.

Like "Good Guys Delivery" on Facebook! Check out other participating Ypsilanti businesses there, too.

Grocery Delivery from Good Guys

A Peek at (Future) Produce: Seeds & Starts

—By Jen Whaley, Produce Manager

Spring is finally here and, for many of us, this means the beginning of a new growing season. The Co-op is excited to announce some great additions to our gardening section this year. First up is Ann Arbor Seed Company (a2seeds.com)—yes, you read that right, we now have a LOCAL company offering seeds that are just right for our SE Michigan climate and soil.

First introduced to us at last year's Local Food Summit, this company quickly sprouted and took root thanks to the combined work of U of M alums Eric Kampe and Meredith Kahn. Eric, an engineer by trade, found his calling while volunteering on a farm in Boulder, CO, eventually moving home to

pursue his dream. His wife, Meredith, uses her organizational skills as a librarian to manage the administrative end of the business. The Co-op currently carries their ten charter seed varieties, but look for their seed offerings to rise in the coming years!

We are also proud to be the exclusive local distributor of High Mowing Organic Seeds. Started as a one-man operation in Wolcott, Vermont in 1996, High Mowing has grown to a thriving business that is deeply invested in sustainability and community. Look for the spinner display with nearly 150 seed varieties.



Last, but not least, again this spring we have a great selection of perennial fruit and veggies – raspberries, strawberries, and asparagus – as well as potato and shallot starts and flower bulbs from the Netherland Bulb Company.

Happy gardening!

Monday April 1, 6:00pm

Permaculture Meeting at Growing Hope Center 922 W Michigan Ave, Ypsilanti

Join Abundant Michigan for our monthly permaculture meeting. Entitled, "Cultivating Thriving Local Economies," we'll discuss the relationship of the local economy to the local ecosystem, as well as strategies for community abundance through cooperative working groups AKA "Guilds." Suggested donation: \$10 or gift equivalent.

Thursday April 4, 6:30pm

Local Honey Project Volunteer Orientation at YFC

Learn about volunteer beekeeping with the Local Honey Project, challenges for the honeybees this year, program activities, events we will attend together and more.

Thursday April 11, 10am-2pm

Earth Day at WCC

Come out and visit with the Co-op at this annual free event. It will take place at the Student Center Building on Washtenaw Community College's campus.

Friday April 12, Potluck

6:00pm, Film 7:00pm

Film: "Homeland" at

downtown Ypsi Library,

229 W Michigan Ave, Ypsi

Immediately follows the Growing Hope Community Potluck—bring a dish to pass! The Sustainability Film Series is co-sponsored by YFC, the Ypsi District Library, Growing Hope, and Transition Town Ypsi. "Homeland" focuses on Native American activists who are fighting to protect Indian lands from environmental & cultural incursions. With speakers Marie Schaefer and Alison Miller.

Monday April 15, 6:00-6:45pm

New Member Orientation at YFC

"Get to Know Your Co-op!" with a short presentation and a tour of the Food Co-op. New members especially invited.

Saturday April 20, Music starts at 11am; Cake at 2pm

Happy Birthday, Ypsi Food Co-op!

Celebrate 38 years with your Food Co-op. All are invited.

Sunday April 21, 12-4pm

Earth Day at Leslie Science Center, 1831 Traver Rd, Ann Arbor

YFC will join in the fun with music, entertainment, hands-on activities, and live animal demonstrations.

April Events



YPSILANTI FOOD CO-OP

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**Meet our new bread baker,
Arlo Brandl**

—By Lisa Bashert

We will sadly miss Andy & Sarah, who are moving west. But we gladly welcome Arlo Brandl, hired in March to take on YFC's River Street Bakery and carry it to new heights of sourdough glory.

Arlo told me he "loves bread more than anything" and "wants his whole life to be about bread." That passion will be deeply appreciated by YFC's many bread lovers. Arlo comes to us from Zingerman's Bakehouse. Locally he also worked at Great Harvest, Aggie Mae's in Lansing, and Stone Circle Bakery in Holt, as well as in Madison WI, working up to this position of head baker. He received a certificate as a pastry chef from the American Culinary Federation.

Arlo lives in the Midtown neighborhood and walks to work in the early mornings before dawn. He loves living and working nearby and appreciates the chance to know the neighbors and customers he's baking for. His cooperative experience began at ELFCO (East Lansing Food Co-op) and he's pleased to return to Co-op work!



COOKBOOK!

Ypsilanti folks eat great food—we see it daily at the checkout counter! Clara is compiling a community-focused cookbook illustrated with photos of the food and fabulous cooks of Ypsilanti, sponsored by YFC.

Contact clara@ypsifoodcoop.org or stop in on the weekends to discuss how you can be involved.

Fair Trade Bananas

Now at Your
Co-op



FAIRTRADE

